(19) World Intellectual Property Organization

International Bureau





(43) International Publication Date 23 June 2005 (23.06.2005)

PCT

(10) International Publication Number WO 2005/055743 A1

(51) International Patent Classification⁷:

A23L 1/10

(21) International Application Number:

PCT/JP2004/009985

(22) International Filing Date:

7 July 2004 (07.07.2004)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

2003-413715

11 December 2003 (11.12.2003)

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- (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ,

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(75) Two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations," appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: CASING-PACKED COOKED RICE AND ITS PRODUCTION PROCESS

(57) Abstract: An object of the present invention is to provide: casing-packed cooked rice which has an excellent eating feel and an excellent flavor; and a production process which can mass-produce this casing-packed cooked rice. As a means of achieving this object, the casing-packed cooked rice comprising an edible casing an excellent flavor; and a production process which can mass-produce this casing-packed cooked rice. As a means of achieving this object, the casing-packed cooked rice according to the present invention is casing-packed cooked rice comprising an edible casing and a steam-cooked raw material for the cooked rice which material is packed in the edible casing, with the casing-packed cooked rice being characterized in that the raw material for the cooked rice contains a gelled material solidifiable when cold. The process according to the present invention for production of casing-packed cooked rice is a process comprising the steps of: packing a raw material for the cooked rice into an edible casing; and then steam-cooking the packed material; thereby obtaining the casing-packed cooked rice; with the process being characterized by further comprising the step of increasing the viscosity of the raw material for the cooked rice with a gelled material, solidifiable when cold, before the step of packing the raw material for the cooked rice.